

Historic, Archive Document

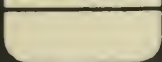
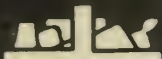
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LAMB

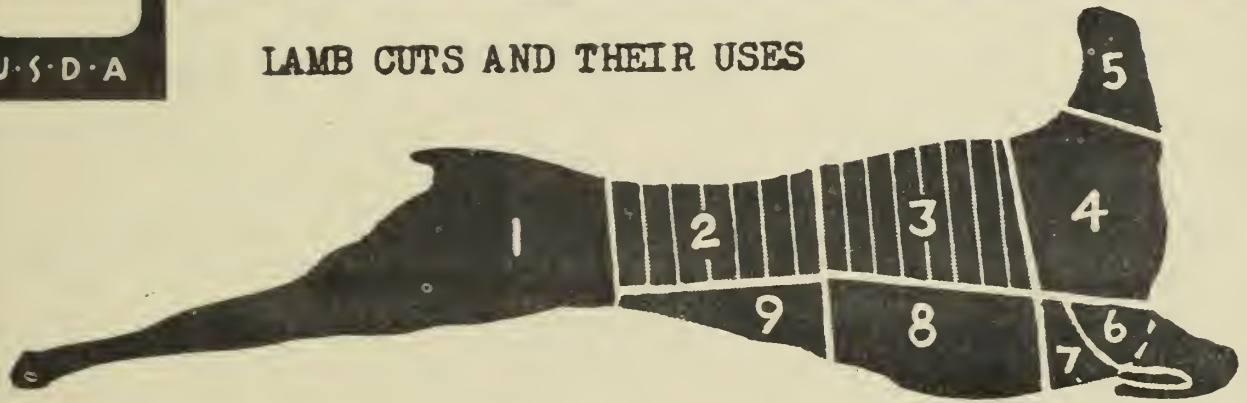
CONSUMER TIPS > >

CONSUMERS'
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LAMB CUTS AND THEIR USES



Lamb is tender at any age. "Spring lamb," 3 to 5 months old, is most plentiful from May to September. Meat from more mature lambs, 6 to 12 months of age, is most plentiful from September through April.

Library, U. S. Dept. of Agriculture MAY 23 '41

(Over)

CUT

USE

Low-Cost Cuts:

5. Neck	Stew.
6. Shank	Soup, stew, ground-meat patties.
7. & 8. Breast	Stew, stuffed roast.
9. Flank	Stew, ground-meat patties.

Medium-Cost Cuts:

1. Leg	Roast.
4. Square chuck	Boned roast, stew, Saratoga chops.

High-Cost Cuts:

2. Loin	Broiled loin chops, roast saddle.
3. Rib or rack	Broiled rib chops, crown shoulder roast

Other Edible Parts: Heart, Kidney, Liver, Tongue,
Brains.

CONSUMERS' COUNSEL DIVISION

CT-34

U. S. DEPARTMENT OF AGRICULTURE, WASHINGTON, D. C.